

ABSTRACT

The present invention relates to a semi-boneless poultry product and a method of making thereof wherein bones of a poultry carcass are removed and the remaining meat portion of the carcass forms an integral butchered cut that can be 5 stitched closed and trussed, wrapped or netted to appear as a whole poultry carcass. The poultry product prepared in this way retains the aesthetic appearance of a whole poultry carcass, but is more easily prepared and served.